

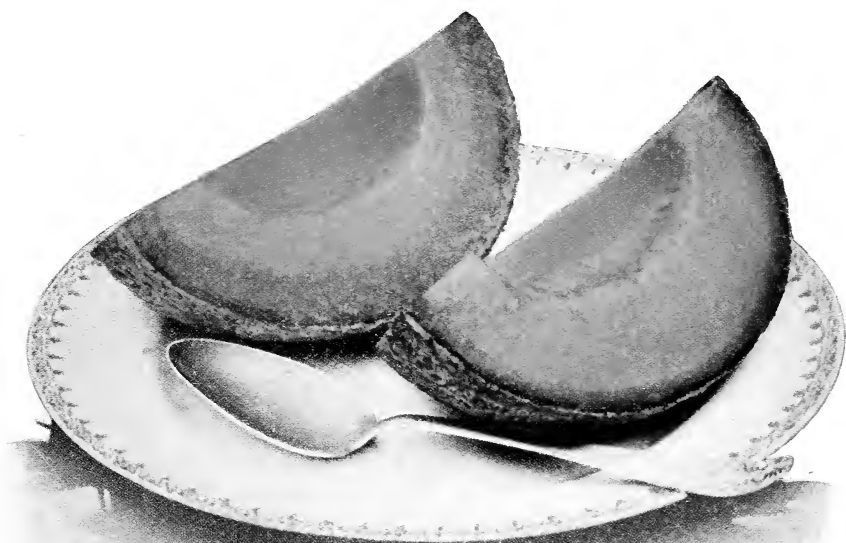
Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

2.11

THE SEQUEL TO THE STORY OF THE SALMON TINT

RECEIVED
★ MAR 12 1913 ★
CULTURE
ANSWERED



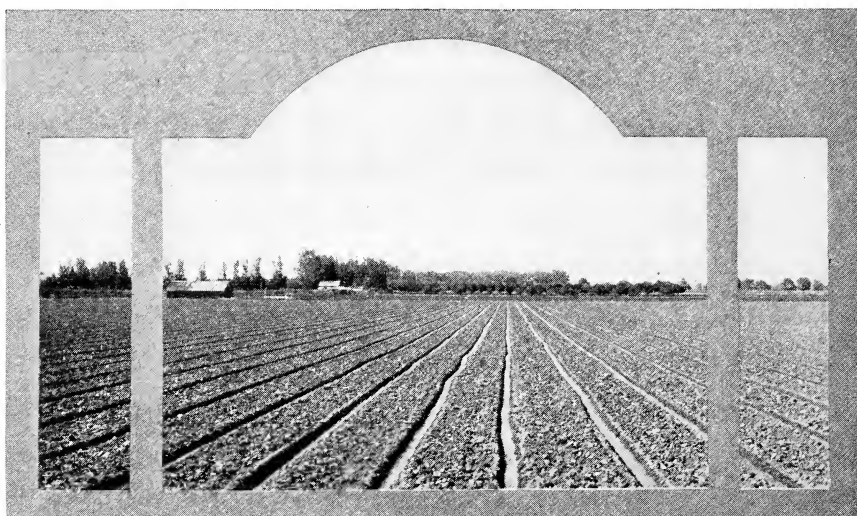
A Slice of "Salmon-tint" and "Golden Pollock."

COMPLIMENTS OF
THE ROCKY FORD
CANTALOUPE SEED BREEDERS
ASSOCIATION

PRICE LIST FOR 1916-1917

The Start of a Melon Field

Seed Planted and Water Applied



**The Rocky Ford
Cantaloup Seed Breeders
Association**

Incorporated 1909

Rocky Ford, Colorado

The Sequel to the Story of the Salmon Tint

A HISTORY OF THE DEVELOPMENT
OF SYSTEMATIC SEED BREEDING



A Cantaloup Field, a Couple of "Coyotes," and a Pile of Netted Nuggets.

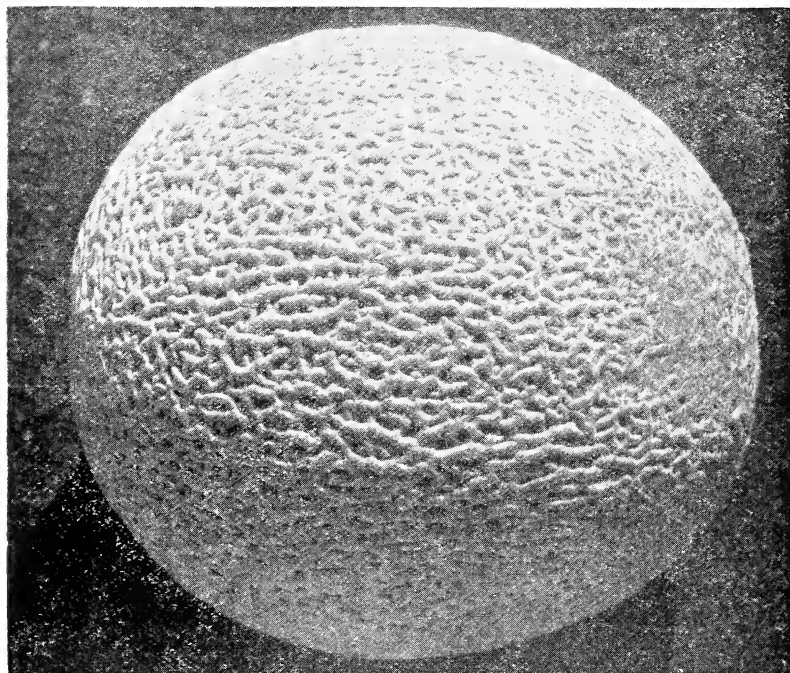
Quality and prompt service for the seventh season

Published by
**The Rocky Ford Cantaloup Seed Breeders
Association**
Rocky Ford, Colorado

R. F. C. S. B. A.



An average pile of Rust-Resistant Pollock No. 25, as they were piled to cut for seed.



Our Pollock No. 25. The Acme of Perfection, Rust-Resistant Pollocks.



The Sequel to the Story of the Salmon Tint

The story of the salmon-tint cantaloup that we published in our last season's booklet was an authentic account of the beginning and development of a superior strain of Rocky Ford cantaloup seed, and the part that this valuable strain has played in the successful marketing of the crop in recent years is another fascinating chapter in the history of good cantaloup seed.

The growing and marketing of cantaloups has always seemed to be attended with many trying experiences and discouragements, the grower usually expecting to encounter damaging storms, plant diseases, insect enemies, and glutted markets at some time in his experience, but it is disheartening and exasperating in the extreme to receive reports of disastrous market conditions which are due entirely to poor quality in the cantaloups as a result of picking too green or otherwise injudiciously handling the crop, for there is no question but that the people desiring cantaloups want them fit to eat.

It is the highest motive and greatest satisfaction to a grower to produce a quality that is in demand on the markets, but it is a notable fact that a large proportion of the cantaloups on the markets from the big cantaloup growing districts have been picked too green to ever mature good quality. The Rocky Ford district is no exception to this, for people have all but lost hope of finding the high quality in Rocky Ford cantaloups for which this district has been famous. Not that it is impossible to secure good quality, for this is not true, but the factors and influences that have led up to this condition have not been easy to appreciate or determine.

One almost becomes hysterical when contemplating the fact that experienced growers and otherwise competent distributors would permit such a senseless and unprofitable condition to arise without discovering the cause and putting an end to it. The following incident illustrates the prevailing opinion of the poor quality generally found in cantaloups,—A father upbraiding his son for squandering his money on lottery tickets, was answered by the boy's retort,—“Father, what makes you keep buying cantaloups?”

It is evident to every one who buys cantaloups on the market that the quality is not what it should be, and apparently it is due to the immaturity or undeveloped flavor in the cantaloups, yet no one has seemed able to analyze the cause or suggest a remedy, for the growers in harvesting their crop have acted under the instructions from the marketing agencies, who with years of experience in handling cantaloups have all contended that a melon intended for distant markets should be picked on the “forced slip,” that is, to force the cantaloup off the vines when it appears to be fully matured yet while it will not quite naturally separate from the vine. They claim that if it is picked after it begins to show color of ripening and will easily “slip” from the stem, that it will be soft and unsalable by the time it reaches the market, which may doubtless be true to some extent, but unquestionably the practice of forcing the “slip” to an extreme by over anxious growers and



A hill of Rust-Resistant Pollock No. 25. A valuable trait in all of our Pollock strains.



A hill of Non-Resistant plants. A common cause of poor flavor.

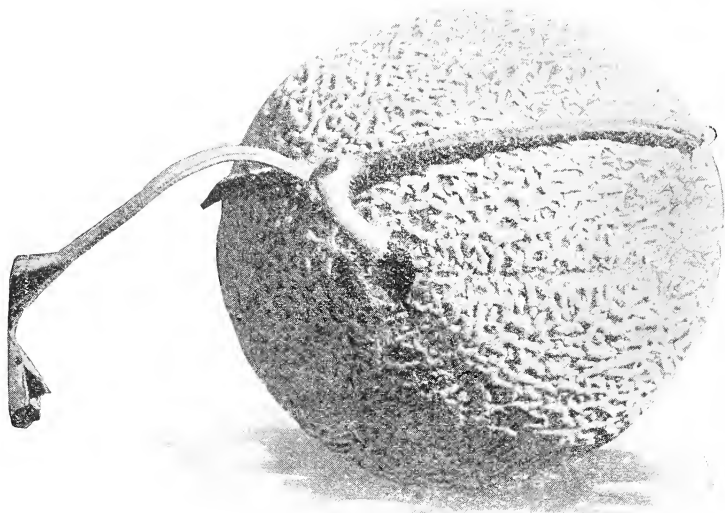


distributors, is directly responsible for much of the immature quality in cantaloups on the market. Many growers have realized this, for they have often been heard to remark,—“If some one could only devise a way to tell when or how much a cantaloup should be forced off the vine and still be fully matured, the success of the cantaloup industry would be solved.

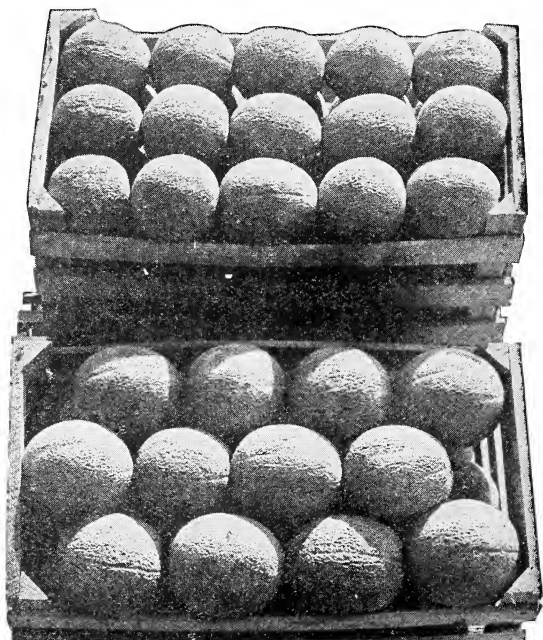
Evidently it has not occurred to them that this could be accomplished by efficient, systematic seed breeding where the **KEEPING QUALITY** in a melon was made a principal point in selection. On the other hand, the whole drift of cantaloup seed selection has been toward superficial traits and qualities, such as selecting for good netting, and early maturity; such selections have been very successful in developing early maturing strains of cantaloups with splendid netting, but the keeping and carrying quality of the cantaloup after it has reached the stage where it will slip from the vine, has not been duly considered as a point in seed selection. Hence, the whole cantaloup producing industry has been misled into marketing immature cantaloups because the cantaloup seed growers have unwittingly neglected to follow a systematic method of seed selection that would embody all the points desired in a good marketable cantaloup. Any one can readily see that such is the case, when the history of Rocky Ford cantaloup seed development has been reviewed.

First came the old original Netted Gem strain with which the industry made its beginning; it was a small, uniform, cratable sized cantaloup, sweet and spicy in its flavor when picked on the “slip” which was invariably done in the early days of the industry when Rocky Ford made her reputation for good quality in cantaloups. This Netted Gem strain had some undesirable traits, for instance the clear cut stripes in the netting which characterized this strain would often be found widening out into poorly netted melons, and such specimens usually had soft ends and had to be thrown away as “slickers.” It was not uncommon for thirty per cent of the crop to be found unmarketable from this cause. This experience emphasized **NETTING** as a very important point in seed selection, and selection for good netting soon resulted in strains of seed that would produce very high proportions of good marketable fruits. As the industry developed and spread into other districts that produced cantaloups that came in competition with the cantaloups from Rocky Ford, **EARLINESS** became a very evident factor in successful cantaloup growing, and seed selection for earliness and **good netting** resulted in the production of the Early Watters strain, a very early, solid netted type of cantaloup that developed by selection from the Netted Gem strain. On account of its splendid yields of extra early, well netted cantaloups that brought high returns on the early markets, it soon came into general use as the strain of seed for general planting, but alas, for the Early Watters, for it had objectionable traits,—it had a large open seed cavity and did not carry well, and it was especially subject to the melon leaf fungus, which in a measure partly accounted for its extra earliness, for when a field of Early Watters cantaloups would begin to ripen in the Rocky Ford district the center leaves on the hills would show signs of the leaf fungus, and all the well netted melons on the vines would mature within a week or ten days. During this time if the grower picked closely on the forced “slip” he could harvest a good yield of early cantaloups which usually brought fancy prices. At first the quality of the cantaloups was good but rapidly declined until the inspectors were compelled

R. F. C. S. B. D.



The way a cantaloupe should "slip" when picked. One of the strongest points in the Rust-Resistant Pollock No. 25 is the fact that you can PICK IT ON THE "SLIP" and have it arrive on the market firm and in ideal quality, FIT TO EAT, making it unnecessary to pick green cantaloupes to have them ship well.



The two forms of pack—the "45" Standard, and "36" Standard. One of the strong points of our Pollock strains is the uniformity of size and netting, to crate well.



to condemn the field because of poor quality. The ultimate result of the use of the Early Watters strain of seed was to discourage the markets on account of the poor quality in a large proportion of the cantaloups, which resulted in disaster after disaster in money returns from the crop, especially for the grower who did not get his crop partly in on the first high prices to help equalize his low prices near the close of the season.

Out of the calamity of the "rusted" cantaloup fields came the production of the Rust-Resistant Pollock strain of cantaloup seed, which was the next step in the development of cantaloup seed selection. The Pollock strain was, in a large measure, immune to the melon fungus, it was well netted and had a thick meat with small seed cavity, and it soon became popular under several names like Eden Gems, Netted Rocks, and Rust-Resistant Pollocks, etc.

During the years that the Early Watters strain of cantaloups was in general use, the growers and distributors became schooled in the practice of forcing the "slip" in picking their cantaloups, which was continued in harvesting the Pollock strains, and these being rather irregular in type and quality, resulted in some of the fruit picked on the forced "slip" reaching the market in good condition, while other specimens with better carrying traits would arrive too green, so that the quality of cantaloups on the markets was not greatly improved by the use of the Pollock strains of cantaloups except where the grower was very careful not to force the "slip" too much.

The success of the cantaloup crop seemed to be so uncertain, because of the great number of green, immatured cantaloups continually found on the markets, there was little to encourage the outlook for dependable success in cantaloup culture until The Rocky Ford Cantaloup Seed Breeder's Association undertook by careful systematic seed selection the production of a cantaloup that could mature and be picked on the free "slip" and still have the carrying quality to reach the market in the "pink of perfection." With this in view, the TEXTURE and KEEPING quality of the flesh was made an important point of seed selection, and as a result the Rust-Resistant Pollock Salmon-tint No. 25, was developed. This strain has made a phenomenal success during the past two years. In California it has supplanted all other strains. One shrewd producer, who was one of the first to recognize the merits of the Salmon-tint, conceived the unique idea of placing a sticker on each melon in his fancy packed crates in order to attract the attention of the trade to his superior brand of cantaloups. The idea was a success, and he hoped to get a corner on all the Salmon-tint seed sold in his district, but other growers and distributors were alive and awake to the fact that it was quality in the cantaloup and not the sticker that was setting the pace of success. They asked themselves "how would a sticker work on an Early Watters or Eden Gem cantaloup?" They acted in the spirit of preparedness, and all purchased SALMON-TINT NO. 25. At last, the dream of the grower to pick his cantaloups on the "slip" has been realized, and the cantaloup is coming into its own.

We are proud to have had a part in the successful solution of the cantaloup problem of poor quality on the market. But without any spirit of boasting we wish to say that the end is not yet, that our selections for a more attractive cantaloup for the table, one of higher quality and better keeping traits, is every year being more surely realized. Our Salmon-tint has been a great achievement, but we feel confident in the evidence we have



that our New GOLDEN POLLOCK will more than realize our most idealistic dreams.

As a fitting close to this sequel of the story of the Salmon tint, we quote extracts from some of the letters we have had from our seed customers, some with criticisms, others with superlative praise, but evidently from them all there is the true evidence of superior merit in our two great leaders, the Salmon-tint No. 25, and Our New Golden Pollock.

Testimonials

"I believe the Golden Pollocks are very worthy of a continued place on your list of varieties."—B. B., Hondale, N. M.

"I think the Golden Pollock is a fine strain of melon. It was the finest I had this year, but how it will do in a wet season is a question with me. I fear it may crack open, but as to size and quality it is an exception."—V. V., Anna, Ill.

"I had great success with your Salmon-tint No. 25; I took first prize at our garden show and I had a great demand for them on the S. A. market. Will want more seed."—R. E. W., San Antonio, Tex.

"I think the Golden Pollock is a grand melon; it is a fine fruiter, and in size and looks; it stands drouth fine. I expect to plant my main crop with it another year."—F. M. M., Selma, Ala.

"The Salmon-tint Pollock No. 25 is the best all round melon. I sold them along side of California melons for just as much money. I expect to plant 75 to 100 acres."—J. A. C., Cotulla, Tex.

"I was sufficiently pleased with the Golden Pollock, that I saved some seed for my own use."—H. A. P.—Balcom, Ill.

"I have been growing the Salmon-tint No. 25, for three years; they are the finest ever. When other shippers were getting 40 to 50 cents per crate, I got 90 cents to a dollar per crate."—E. F. K., Felton, Del.

"This is my third year with your Salmon-tint No. 25. They have proven O. K. with me."—J. B. P., Salisbury, Md.

"The Golden Pollock was fine in color and taste, and as fine grained a melon as I ever saw."—N. Y. T., Anna, Ill.

"Your Salmon-tint proved satisfactory with the exception of a few melons, but your strain of seed has given more satisfaction than some others used in this section."—M. L. S., Tokio, Ark.

"You can't beat the Salmon-Tint No. 25, or the Hybrid No. 3, for this locality."—H. B., Anna, Ill.

"Your Golden Pollock turned out the best of the four kinds I had growing. They were the only ones that had any real good flavor and size. I had very unusual wet conditions to contend with the past season."—C. O. B., Baltimore, Md.

"The Golden Pollock was all you claimed for it, the vines yielded well and the flavor most delicious."—L. A. D., Sidney, Ohio.



"I have been growing the Salmon-tint Pollock No. 25 for the past four years and I like them the best of any cantaloup I have ever grown."—Bridgeville, Del.

"If your Golden Pollock is any better than your Salmon-tint it must be a dandy."—A. L. N., Vicksburg, Miss.

"Your Golden Pollock is a fine melon, grows well, yields well, looks well, and is of a fine flavor, but it is inclined to crack a little at the end."—J. F. B., Melvern, Ark.

"Your Golden Pollock was most satisfactory. It produced fine flavor and well netted melons."—R. C. B., Augusta, Ga.

"Your Salmon-tint seed was the finest seed we ever bought, and it produced a fine, profitable crop."—L. W. P., Danville, Va.

"Your Salmon-tint gets the trade."—E. L. P., Walla Walla, Wash.

"Just finished marketing a \$2,000 crop of cantaloups from seven pounds of your Salmon-tint seed sent me last spring. As to the Golden Pollock, it did fine, it seems to be a little later than some Pollocks. My best customers think it the greatest cantaloup they ever ate, and we preferred it to anything we had. It is splendid, meat to the very surface. In my estimation the greatest cantaloup we have ever had."—L. C. W., Inxa, Mo.

"Your Golden Pollock is the best melon I have ever grown. It is rust proof and has fine carrying quality. Your green fleshed cantaloup was fine, but the new Golden Pollock for me every time."—C. J. R., Bryant, Ark.

"I think your New Golden Pollock is as good, if not better, than any cantaloup I ever ate; they certainly are fine."—L. J. B., Fairfield, Pa.

"The Golden Pollock is the best we ever planted. It is fine netted, ripens in a good manner to ship and we consider it a leader. The flavor was splendid."—J. H. D., Citronville, Ala.

"The Golden Pollock is not as good a producer as the Salmon-tint No. 25, however, we realize that it would be almost impossible to equal the No. 25. The vines of the Golden Pollock were the greenest and hardiest of any that we had, and this is true with others here who planted it; quite a few of the Golden Pollocks cracked open at first, but on the whole we were more than pleased with it, and believe when you get it selected up as well as your Salmon-tint that you will have a pink meat that is hard to beat, for they certainly are fine eaters, and when cut open on the table they can not help but be eaten with pleasure."—M. R., Princeton, Ind.

"I had a fair crop of the Golden Pollock, and they cut most beautifully, a very pretty golden color, possibly 5% cutting green fleshed. I was very much impressed with their good looks inside."—J. B. P., Salsbury, Md.

"Your Golden Pollocks were put on the market two weeks prior to other varieties, in spite of a severe drouth during bearing season; flesh a golden color and sweet."—J. J. D., Alexandria, La.

"The Golden Pollock cantaloup seed did extra well, well shaped, uniform in size, and were mostly deep yellow meated, but a few showed green color; they were rich and fine flavored."—B. H. B., Armathwaite, Tenn.

"The Golden Pollocks are all right in every respect, medium sized, uniform, a true golden color, deep flesh, and a good, firm melon. I consider it the best melon for market."—M. D. T., Elizabethtown, Ky.



"Your Golden Pollock made better vines than your other strains, but I sure had some fine cantaloups from your Triple Hybrid No. 3. Everybody I sold to wanted more. Your Golden Pollocks had a fine flavor; mighty fine eating."—E. H., Freesburg, Ill.

"I never saw anything to equal your New Golden Pollock cantaloup. It certainly is a grand melon. I saved all mine for seed. I think the melons will ship from ocean to ocean."—J. R. W., Poseville, Ind.

"The Golden Pollock was of fine flavor, sold well on the market. I prefer them to any I have ever planted; they were the best flavored and most prolific I have ever seen, and am confident that they are the best strain for this climate."—J. F. P., Kinston, N. C.

"I was favorably impressed with your new Golden Pollock, and so were my neighbors who I invited in to see them. The germination of the seed was not as good as your No. 2, but the growth of the vines was excellent. I only found one green fleshed melon among all I cut. Your melon seed all gave me the best satisfaction of any I ever had."—J. H. H., Freeburg, Ill.

"The Golden Pollock seed I got from you were high grade. I got a good stand, and I saw no signs of rust. I grew fine melons of superior quality, but what tickles me, they were true to name."—G. L. L., Sarcouxie, Mo.

"Your Golden Pollock variety did not grow as vigorous vines as another variety we purchased, it did, however, set plenty of fruit; the quality was supreme; the seed cavity not to exceed one and one-quarter inches across; the flavor was excellent. We planted our main crop with Salmon-tint No. 25, from seed which we obtained 98% germination and matured magnificent specimens, perfectly netted, delicious flavor and proclaimed by dealer and users the most excellent melons ever seen from Texas soil."—C. S. F., Fowlerton, Tex.

"I can not say too much in favor of your new Golden Pollock cantaloup. I have grown melons for a number of years, trying all different varieties I have heard of, but I think that the Golden Pollock has them all beat, both for flavor and as a good shipper."—E. A. E., Blenheim, Ont.

"The Golden Pollocks in this vicinity are earlier than the Salmon-tinted Pollock No. 25, larger, fine flavored, well netted, and all that can be desired in a cantaloup, and this season run practically all "jumbos," which is the size we want for our markets; expect to plant heavily of these next season, and am well pleased with them."—W. T. L., Seaford, Del.

"The Golden Pollock is by far the best cantaloup we have ever attempted to raise, in fact, they are so rich and spicy that you are tempted to eat the rinds. Of course, the Salmon-tints are of exceptional quality and a hard melon to beat, but we believe in the Golden Pollock that you have combined all the excellent qualities of the Salmon-tint and produced a golden-meated melon that will never be equaled. We honestly believe, once established, the Golden Pollock will be in demand just like the white egg and the red apple."—O. J. S., Bellefontaine, Ohio.

"The Golden Pollocks were fine; they had fine flavor, and were good yielders. This season they ripened from July 19, to Sept. 5. All our men working for us picked on the Golden Pollocks for eating, and they were also our choice."—D. & Y., Petersburg, Ind.



A Word About What to Expect From Our Seed

We do not wish or intend to convey the impression that our seed is all perfection; that the cantaloups produced will all be perfect specimens as if cast in the same mould, for they will not be. Different climate, soil fertility, different types of soil, and different cultural care may produce quite different results from the same stock of seed, even to the different shading of color in the flesh, especially in the variegated flesh, colored strains, like the Pollock. We can not guarantee that there will not be some specimens in a field from our seed a little off type, and once in a while there may be found a sport, or a type entirely foreign to the general type in the field. These are reversions or hybrids, due to bees or other insects, and can not be prevented. We find them in our best selected plats, in fact, these chance hybrids are as apt to be desirable and valuable as otherwise.

Our system of using the utmost care in the selection of our stock seed from progeny of select cantaloups that have proven to be running true, is a safeguard that practically eliminates any chance of a serious mixture in our seed.

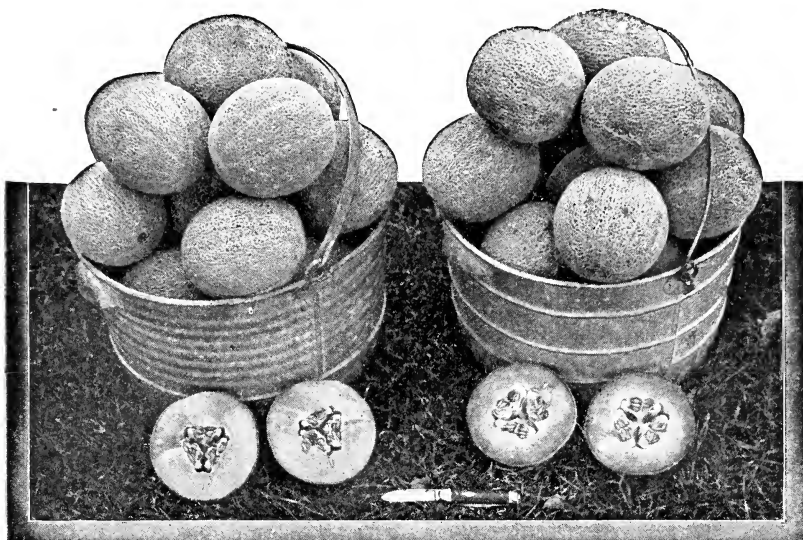
In regard to the size and appearance of different strains of our seed we wish to make a statement, because of one or two complaints of customers who have evidently made comparison in the size and plumpness of our different strains and thought we had sent an inferior grade of seed. One party returned a small sample of some seed we had sent to him and asked us if we considered it first class seed. The seed looked small, but we made a germination test and secured 95% germination. We will admit that our Salmon-tint Pollock strains have smaller, less attractive looking seed than the Watters or our Hybrid No. 2, and will not grow as strong, vigorous seedlings as either of the above named varieties; but, strange to say, when the Pollock strains do get started they will make a larger plant, more resistant to diseases, than either of the other two.

The Casaba strains of melons are notable for large seed and thrifty looking seedlings, but in the Rocky Ford district and in many other sections they go down with the melon fungus very early in the season.

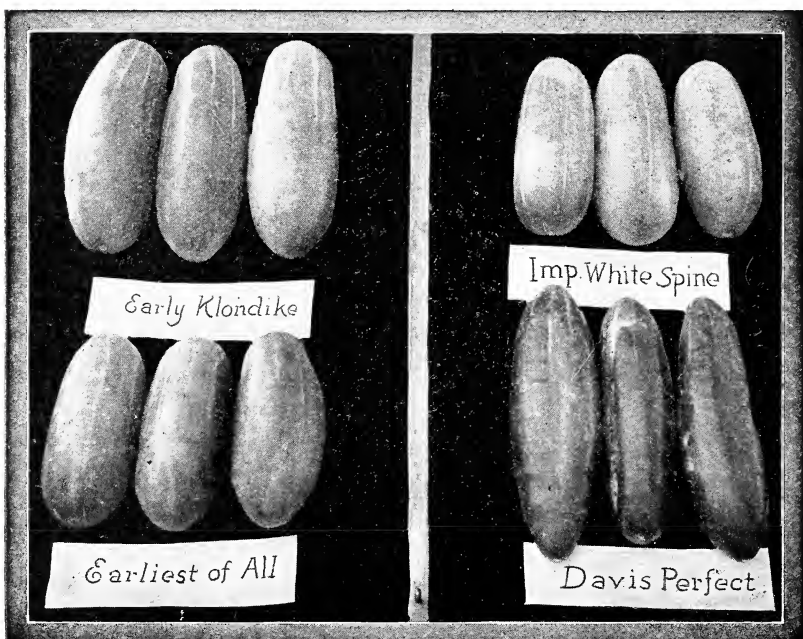
Our seed is always cut from ripe melons, and washed in a sluice box of running water, where all light seed are floated off, and only the plump seed that will sink in the box are saved. The seed is then fanned, which eliminates the lightest of the seed that are heavy enough to sink in the wash water. Hence, the germination of our seed is as perfect as good experience and equipment can possibly make it; therefore we can not stand responsible for poor field germination, as the poor results may be due to a number of different causes, such as too early, or too deep planting, too cold weather conditions or too much moisture, and various other things that preclude a good stand of plants from the most perfect seed, crusted soil, drying winds, soil and plant diseases, cut worms, and other insect and animal pests.

Any complaints on germination must be made before planting, based on a competent germination test, and not on the LOOKS of the seed, for the looks of a seed is no indication of what it may produce.

R. F. C. S. B. D.



Golden Pollock and Salmon-tint Pollock, the two best strains.



The four most popular strains of Cucumbers.



And in regard to the results of a crop from our seed:

A complaint should be made before the crop is all harvested, and must set forth by affidavit the following points:

First, that the seed was received with the seal unbroken, by the grower. Second, that no other seed was used in planting or replanting the field. Third, that the seed was planted on land that was not in cantaloups the year before.

Fourth, what the nature of the complaint is, and what extent in terms of per cent of plants affected by actual count.

Description of New Varieties

GOLDEN POLLOCK.

After the superlative statements of our customers relative to the merits of our cantaloup seed, there seems little left to be said. Especially is this true in regard to our new Golden Pollock cantaloup. There were only two minor objections made against this strain; that it was not symmetrical, being a little triangular in form in some specimens, and that under wet conditions it showed a little tendency to crack around the stem. Otherwise it had unstinted praise. The Golden Pollock is a standard type of cantaloup, uniform in size and crateable in the standard sized crates. It has a close, heavy netting, very attractive in appearance. The vines have shown the disease-resistance of the Pollock strains, and have everywhere been reported as vigorous in growth, prolific in yield, and having about an average season of maturity.

The distinctive features of this new cantaloup are, its thick, golden colored flesh of such firm, fine grained texture, its exceptional sweet, spicy flavor, and its small seed cavity and splendid keeping or shipping qualities, all combining to make what we believe is the best cantaloup ever offered on the market.

THE NEW HONEY DEW.

This is another new cantaloup on the markets the past two seasons. It has made a spectacular record for high prices, exquisite quality, and almost indefinite keeping quality. It seems to be of the semi-casaba type and well adapted to extend the melon season long after other cantaloups are gone, as it can be kept several weeks after being picked from the vines, and still be in excellent condition for the table.

The Honey Dew is a large, smooth, ivory-white, round melon, about six to ten inches in diameter, according to the conditions of growth. It has a peculiar tough, close grained rind, and a smooth grained flesh that seems to have extremely good keeping quality. The flesh is very thick, and juicy when fully ripe, and is exceedingly sweet in flavor. It seems very popular on the table.

The Honey Dew was originated and introduced by Mr. J. E. Gauger, of Swink, Colo., and he controls the stock of genuine Honey Dew seed.

Recognizing our experience in handling cantaloup seed, Mr. Gauger arranged with us to take a certain acreage of his Honey Dew grown for seed,



with our agreement that we should select and hand cut the seed in our usual method of harvesting cantaloup seed. We, therefore, have the genuine Honey Dew seed for sale, with Mr. Gauger's authorization and our reputation back of it.

Announcement of New Varieties

(Seed not offered for sale at present.)

NETTED NUGGETS.

This is a special selection developed from the Salmon-tint. It has a very uniform, solid netting, free from any evidence of the stripes so often seen in cantaloups. This strain seems to embody all the good traits of the ideals we have in cantaloup seed selection.

GOLD WINNER CANTALOUPE.

About the time we found the chance hybrid in one of our plats of Salmon-tint, that has been the basis of our Golden Pollock strain, Mr. F. B. Bolles, of Crowley, Colo., discovered a similar hybrid in his Burrell Gem field. The melon was evidently a chance cross with some Pollock strain, and was a very promising cantaloup. Mr. Bolles called it "The Winner," but owing to conditions, Mr. Bolles has never had a chance to perfect his selections and offer it for sale. In 1914 Mr. Bolles furnished our plant breeding specialist some of his "Winner" seed to test out in comparison with a number of other selections, among which was our Golden Pollock. The two strains were similar but very different. We have what we feel confident is several crosses of these two strains, and we plan to call one of these selections "The Gold Winner." The features of improvement embodied in our Gold Winner will be the good traits of the Golden Pollock plus more symmetrical form, and freedom from any tendency to crack around the stem end. As soon as we can make another year's comparisons and selection we will offer seed of these two new strains, for sale.

Our Green-Meat and Salmon-Tint

RUST-RESISTANT POLLOCK NO. 25.

We have treated so fully and illustrated so profusely the merits of our Rust-Resistant Pollock No. 25, that there remains little to be said, unless it be to make more clear the point of its color variations. Some seem to have the idea that our Salmon-tint strain should show a solid salmon color like the Osage type of cantaloups which is not the case, but rather it is variegated. We have used the term "tint" because the flesh color was not uniform. The Pollock strain of cantaloups has always shown this tendency and we have always stated it in our descriptions. In some specimens the salmon coloring will be in a clear cut zone around the seed cavity with a green layer near the rind, in others the green and salmon colors will be mottled or blended together, and still in others the colors will be in very irregular patches, possibly the green on one side and the salmon color on the



other. In some cases the whole flesh will be a solid salmon color, and others that are all green in color.

Our system of individual plant breeding has enabled us to separate our Pollock seed into two strains; one, where the salmon tint predominates; and the other, where the green colored flesh is dominant.

We wish to be frank, and say that it may be possible to find a small per cent of salmon tint in our green fleshed Pollock, and possibly a few green fleshed cantaloups among our salmon tint strain, but we are making a strict separation of the two strains in all of our seed selections and each year flesh colors are more uniform in each strain.

These two strains are from the same stock originally and are identical except in the color of the flesh, and a possible slight difference in earliness in favor of the green fleshed strain.

Some markets seem to prefer a green fleshed cantaloup, but there is a growing preference for the salmon-colored meat in cantaloups owing to the more showy appearance.

OUR HYBRID NO. 2.

This strain is a cross of a Rust-Resistant Pollock and the Early Watters strains. It combines the two features of earliness and disease-resistance to a remarkable degree. This strain has excellent vigor of growth, and is prolific, and early in maturing. We consider it our best early cantaloup. It has a green flesh, well netted, and has good flavor.

OUR HYBRID NO. 3.

This strain has been popular with a number of our customers in the market gardening industry. The strong features of this cantaloup are, a very heavy netting, good size for local demand, and it has a thick meat of excellent flavor.

PINK MEATS.

We still have calls for the Hoodoo, Burrell Gem and Ordway Pink Meats. We have grown a good stock of these strains and offer them in our list with prices.

A LIMITED SUPPLY OF SALMON TINT NO. 25.

Owing to an unprecedented call for Salmon-tint No. 25 in the California districts, we find ourselves with a very limited amount of this strain of seed. We will fill orders in the order as we receive them, and when our supply is exhausted we will be compelled to return orders unfilled, unless we have instructions to substitute other strains. If you desire to avoid delays you might state in your order if you would accept the green meat Pollock as a substitute for the Salmon-tint, if the latter supply is exhausted when we receive your order.



About Our Prices and Ordering Seed

In order to save good seed we have to miss the opportunity of selling our cantaloup crop in August and September at prices sometimes better than we receive for the seed after waiting until the following spring. We have, therefore, based our prices of seed on the average returns for cantaloups for a term of years, which is about ninety cents per crate for a ten years average. It requires about a crate of cantaloups to produce a pound of seed, if you cut all of them, which you can not do if you save good seed, to say nothing of selecting and breeding in different plats; hence, our prices are reasonable and consistent for the quality we furnish.

The average cantaloup grower does not save his own seed, as he is too busy with his crop when marketing time comes, much less will he save good seed for market.

Our efforts to establish a dependable source for reliable cantaloup seed seem to be appreciated from the ever increasing trade we are receiving.

Most of our customers have been prompt and business like in their dealings, but a few slow and uncollected accounts can easily discount the profits in saving high grade seed, therefore, we must insist on a strict business policy in sending out our seed.

WE WILL ONLY FILL ORDERS THAT ARE ACCOMPANIED WITH REMITTANCE, or with some provision for the same; we will send seed C. O. D. when ten per cent of the order is advanced, or we will book orders ahead, for any of our customers who may not be ready to pay for his seed until he needs it.

We are sometimes asked to make lower prices to meet the quotations on other seed. This we will not attempt to do, for the reason we can not meet the price of common seed with high bred seed. Our seed is all cut from the best cantaloups that have been selected and bred for definite traits of intrinsic value and such seed can not be compared with ordinary unselected seed, which may look just as good and may produce fairly well in some points, but which can not measure up with our high grade seed; therefore, it is useless to request us to lower our price.

Opportunities for Bean Seed Growing

In connection with our crop rotation for growing cantaloup seed, we find beans a very successful crop. There are over six thousand acres of beans grown for seed in the Rocky Ford vicinity, most of these being of the garden varieties. They are being grown here under contract for the eastern seed houses. Colorado's dry climate is proving an effective remedy for the bean anthranose, and if any of our market gardener customers desire to arrange for bean seed of any variety in quantity sufficient to ship by freight we will be glad to make arrangements to grow them for them. Let us hear from you as to the varieties you desire and the amount, etc.



Varieties and Price List of Seeds

CANTALOUPE SEED.

We offer the following varieties of seed PREPAID to any part of the United States.

Golden Pollock—Owing to our limited supply of this superior strain, our price will be as follows: 20 cents per ounce, \$1.50 per half pound and \$2.50 per pound. Owing to an agreement with a California firm, giving the exclusive use of the Golden Pollock in that state for a period ending with 1917, we cannot fill orders from California, or any orders that we have reason to believe will be re-shipped to California.

Honey Dew.....	\$2.00 per lb. in lots of one to twenty-five lbs.
Honey Dew.....	\$1.85 per lb. in lots of twenty-five to fifty lbs.
Honey Dew.....	\$1.75 per lb. in lots of fifty to 100 lbs.
Honey Dew.....	\$1.50 per lb. in lots of one hundred or above.

The above prices for Honey Dew seed are the same asked by the originator, Mr. J. E. Gauger, Swink, Colo.

Rust-Resistant Pollock, green flesh, No. 25.....	15 cents per oz.; \$1.50 per lb.
Rust-Resistant Pollock, salmon-tint, No. 25.....	15 cents per oz.; \$1.50 per lb.
Early Watters, green fleshed.....	15 cents per oz.; \$1.50 per lb.
Early Rust-Resistant Hybrid No. 2.....	15 cents per oz.; \$1.50 per lb.
Triple Hybrid No. 3.....	15 cents per oz.; \$1.50 per lb.
Ordway Pink Meat, or Burrell Gem.....	15 cents per oz.; \$1.50 per lb.
Hoodoo	15 cents per oz.; \$1.50 per lb.

WATERMELON SEED.

Tom Watson.....	10 cents per oz.; \$1.00 per lb.
Kleckley's Sweet	10 cents per oz.; \$1.00 per lb.

CUCUMBER SEED.

Davis Perfect	10 cents per oz.; \$1.00 per lb.
Improved White Spine	10 cents per oz.; \$1.00 per lb.
Early Klondike	10 cents per oz.; \$1.00 per lb.
Earliest of All	10 cents per oz.; \$1.00 per lb.

SPECIAL OFFER—To any one who has never used our seed, we make the following trial offer: One ounce each, of any two varieties of cantaloups for twenty-five cents; and one ounce each, of any three varieties of watermelons or cucumbers for twenty-five cents.

Owing to the existence of several cantaloupe growers' associations being organized here at Rocky Ford, mail intended for the Cantaloupe Seed Breeders Association should be addressed to **James B. Ryan, Secretary, Rocky Ford, Colorado, to avoid delays.**

Our Ideals of Seed Selection

1. **Disease resistance of the vine**, which insures prolific production and fully matured qualities.
2. **Uniformity of size, form and heavy netting**, which is essential to crate well, ship well, and look well on the market.
3. **A thick, firm flesh and fine texture**, with inherent keeping traits, which are the points for good market qualities.
4. **An attractive, deep green or salmon-tinted flesh**, which captivates the eye, and tempts the palate of the consumer.
5. **A rich, sweet and spicy flavor**, which invariably satisfies the customer, which is the ultimate test of success in marketing cantaloups.



'Hatching' a Hill of Salmon-tints.

The Rocky Ford Cantaloup Seed Breeders Association

Rocky Ford, Colorado

Incorporated
1909

PHILO K. BLINN, President
CLEM V. RYAN, Treasurer
JAMES B. RYAN, Secretary
